

Happy Holidays

*From
Carolina Country Cooking*



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Holiday cheese Ball



*2-8oz. Packages of cream cheese
1 8-1/2oz. Can of crushed pineapple, drained
2 cups of chopped pecans or walnuts or both
1/4 cup green pepper, chopped
1/4 cup of chopped celery
2 teaspoons chopped onion
1 teaspoon of seasoned salt*

Soften cream cheese and add all the other ingredients, saving 1 cup of the nuts. Mix well and form into a ball and roll in the reserved nuts. Chill well and serve with assorted crackers.

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Cocktail Meatballs



1 lb. Of ground beef
1/2 cup of dry bread crumbs
1/3 cup of minced onion
1/4 cup of milk
1 egg
1 tablespoon of snipped parsley
1 teaspoon of salt
1/8 teaspoon of black pepper
1/2 teaspoon of Worcestershire sauce
1/4 cup of shortening
1-12oz bottle of chili sauce
1-10oz jar of grape jelly

Mix the ground beef, bread crumbs, onion, milk, egg, and the next 4 ingredients together and gently shape into 1" diameter balls.

Melt the shortening in a large skillet and brown the meatballs. Remove the meatballs from the skillet and pour off the fat. Heat the chili sauce and jelly in the skillet, stirring constantly, until the jelly is melted. Return the meatballs to the sauce mixture and stir until thoroughly coated. Simmer, uncovered for 20 to 30 minutes. Makes approximately 60 appetizers.

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Sausage & Cheddar Mini Quiches



*1/2 cup of butter, softened
3 ounces Of cream cheese, softened
1 cup of all-purpose flour
1 cup of shredded cheddar cheese
1/2 pound of sausage
1 tablespoon of chives, chopped
2 eggs
1 cup of half-and half
1/4 teaspoon of salt
A dash of cayenne pepper*

Mix the butter and the cream cheese in a medium bowl until creamy and blend in the flour. Refrigerate the butter, cream cheese, flour mixture for 1 hour and then roll into 1 1/2" to 2" balls. Press the balls into muffin cups and preheat the oven to 375 degrees. Crumble the sausage into a small skillet and cook over medium heat , stirring occasionally until browned and drain off the excess fat. Sprinkle the sausage evenly into the pastry shells in the muffin cups and then top with the cheddar cheese and chives. Whisk the eggs, half-and-half, salt, and the cayenne pepper together until well blended and pour the mixture over the sausage in the pastry shells. Bake for 20 to 30 minutes or until set. Serve hot and be sure to refrigerate any leftovers.

Note:

These are great for breakfast.

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Warm Herb Cheese Spread



3-8 ounce packages of cream cheese, softened
1/4 cup of milk
1/4 cup of lemon juice
1/2 teaspoon of dried basil
1/2 teaspoon of dried marjoram
1/2 teaspoon of dried oregano
1/2 teaspoon of dried thyme
1/4 teaspoon of garlic powder

Preheat the oven to 350 degrees. Place the cream cheese into a large bowl and beat just until smooth. Gradually mix in the milk, lemon juice, the garlic powder, and the dried herbs. Spoon into a 9-inch quiche dish or pie plate, cover and bake for 15 minutes or until hot. Serve warm with assorted crackers, breadsticks, or fresh vegetables. Refrigerate any leftovers.

Note:

For extra flavor 1 1/2 cups of chopped cooked shrimp can be added along with the dried herbs.

To prepare this spread in the microwave simple mix the ingredients as listed above and spoon into a 9-inch glass pie plate and cook on 50% power for 5 to 6 minutes or until hot. Stir before serving.

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Pineapple-Pecan Cheese Spread



*2-8 ounce cans of crushed pineapple
1-8 ounce package of cream cheese, softened
4 cups of shredded sharp cheddar cheese
1/2 cup of mayonnaise
1 tablespoon of soy sauce
1 cup of chopped pecans
1/2 cup of finely chopped green bell pepper
1/4 cup of minced green onions or chives*

Drain the two cans of pineapple. In a large bowl, beat the cream cheese until smooth and blend in the cheddar cheese, mayonnaise, and the soy sauce and mix until smooth. Stir in the pineapple, pecans, green pepper, and onions or chives. Refrigerate covered until chilled through. Serve as a stuffing for celery stalks or with assorted breads or crackers.

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Sparkling Cran-Grape Punch



2 quarts of cranberry-grape juice, chilled

1-6oz can of frozen pink lemonade concentrate, thawed

1-32oz bottle of sparkling water, chilled

Mix the juice and lemonade concentrate in a punch bowl. Stir in the sparkling water just before serving.

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Apple-Cinnamon Party Tea



*16 cinnamon-apple tea bags
1 gallon of water
10 envelopes of apple cider mix
64 oz of apple juice
1 to 1 1/2 cups of sugar*

Bring the water to a boil in a large saucepan. Add the tea bags; cover and brew for 5 minutes. Remove the tea bags and add the apple cider mix, apple juice, and the sugar. Sweeten to taste.

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Hot Holiday Punch



*3 cups of unsweetened apple juice or apple cider
2 cups of orange juice
1 cup of honey or maple syrup
1/4 cup of lemon juice
6 whole cloves
2 cinnamon sticks
2 whole allspice
1 1/2 teaspoons of ground ginger*

Mix the apple juice, orange juice, lemon juice, and honey or maple syrup in a 2 quart sauce pan. Cover and bring to a boil. Reduce heat and simmer, covered, for 5 minutes stirring occasionally. Combine the spices in a 10-inch square cheesecloth bag. Add the spice bag to the liquid and simmer for 5 minutes. Pour the warm punch into cups and garnish with orange slices and or cinnamon sticks.

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Wassail



*2 quarts of apple juice or cider
1 pint of cranberry juice
3/4 cup of sugar
1 teaspoon of aromatic bitters
2 sticks of cinnamon
1 teaspoon of whole allspice
1 small orange, studded with whole cloves*

Put all of the ingredients into a crock pot. Cover and cook on high for about 1 hour then reduce the temperature to low and cook for an additional 4 to 8 hours. Best when served warm.

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Homemade Cappuccino Mix



1 cup of powdered non-dairy creamer

1 cup of cocoa

2/3 cup of instant coffee

1/2 cup of sugar

1/2 teaspoon of cinnamon

1/2 teaspoon of nutmeg

Mix all of the ingredients together and store in an airtight container. When ready to serve, mix a heaping tablespoon in a cup and add boiling water.

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Pumpkin Bread



*3 1/2 cups of plain flour
1 1/2 teaspoon of salt
2 teaspoons of baking soda
1/2 teaspoon of baking powder
1 teaspoon of ground cinnamon
1 teaspoon of nutmeg or 1/2 teaspoon of cloves
3 cups of sugar
1 cup of vegetable oil
2/3 cup of water
1 cup of pumpkin
1 cup of pecans or walnuts
3 eggs*

Combine the vegetable oil and sugar and mix well then beat in the eggs, pumpkin, and the water. Mix the dry ingredients together and add to the liquid mixture. Bake for 1 hour at 350 degrees. This recipe makes approximately two loaves.

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Orange Yeast Rolls



*1 package of dry yeast
1/4 cup of warm water
1/4 cup plus 2 tablespoons of melted butter
1/2 cup of sour cream
1/4 cup of sugar
2 eggs
1 teaspoon of salt
3 1/4 cups of all-purpose flour
3/4 cup of sugar
3 tablespoons of grated orange peel
2 tablespoons of melted butter*

Dissolve the yeast in the 1/4 cup of warm water in a large bowl. Add 1/4 cup plus 2 tablespoons of the melted butter, sour cream, 1/4 cup of sugar, eggs, and the salt and mix well. Slowly stir in enough flour to make a soft dough and mix well. Turn the dough into a greased bowl, cover and let rise in a warm place for 1 1/2 to 2 hours until the dough has doubled in size.

Combine the 3/4 cup of sugar and the orange peel in a small bowl and set aside. Punch the dough down and turn out on a floured surface and knead for 7 minutes. Divide the dough in half and roll each half into a 12 inch circle. Brush each circle of dough with 1 tablespoon of melted butter and sprinkle with the sugar and orange peel. Cut each circle into 12 wedges and roll up starting at the wide end. Place each roll on a greased baking sheet with the point side down. Cover and let rise for 45 minutes or until doubled. Bake for 25 minutes at 350 degrees. While the rolls are warm spoon on the glaze shown below. Makes about 24 rolls

Glaze For Orange Yeast Rolls

*3/4 cup of sugar
1/2 cup of sour cream
1/4 cup of butter
2 tablespoons of orange juice*

Mix all of the ingredients together in a small saucepan. Cook over low heat, stirring frequently until thoroughly heated (do not boil). Spoon on warm Orange Yeast Rolls.



Crumpets



1 cup of flour
1 package of yeast
1 tablespoon of butter
1/4 teaspoon of salt
1 egg
2/3 cup of milk
1/4 cup of butter

Heat the milk, 1 tablespoon of the butter, and the salt until warm. Combine 1/2 cup of the flour and the yeast together. Stir into the milk mixture. Add the egg and beat with an electric mixer on low speed for 1 minute. Stir in the remaining flour and beat until smooth. Cover and let rise for about 1 hour.

Melt 2 tablespoons of butter on a griddle or in a large frying pan on medium heat. Lightly brush Crumpet rings (or tuna fish cans with the top and bottom removed) with butter. Place the rings on the griddle or in the frying pan and pour 2 tablespoons of batter into each ring. Cook for 4 minutes, remove the ring, flip the Crumpet and cook for 4 to 5 minutes on the other side.

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English Muffin Loaves



2 packages of dry yeast
6 cups of unsifted flour
1 tablespoon of sugar
2 teaspoons of salt
2 cups of milk
1/4 teaspoon of baking soda
1/2 cup of water
Corn meal

Mix the 3 cups of flour, yeast, sugar, salt, and the baking soda in a large bowl. Heat the milk and water to 120 degrees. Add the milk and water to the flour mixture and beat well. Stir in the rest of the flour to make a stiff batter. Spoon batter into 2 loaf pans that have been greased and sprinkled with the corn meal. Sprinkle the tops of the loaves with the corn meal, cover and let rise in a warm place for 45 minutes. Bake for 25 minutes at 400 degrees. Remove from pans immediately and cool.

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Chew Bread



*1 stick of butter or margarine, softened
1 box of light brown sugar
3 eggs
2 cups of self-rising flour, sifted
1 teaspoon vanilla
6 ounces of chocolate chips
1 cup of chopped pecans*

Cream the margarine or butter and sugar together. Add the eggs and beat well. Next add the flour a little at a time and the vanilla. Beat well and stir in the chocolate chips and pecans. Pour the batter into a well greased 9" X 13" pan and bake for 40 to 50 minutes at 300 degrees.

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Peppered Beef Roast



1-3 1/2 to 5-pound beef tip roast
2 teaspoons of black pepper
2 teaspoons of dry mustard
1/2 teaspoon of ground allspice
1/2 teaspoon of ground red pepper
1 large clove of garlic, minced
1 teaspoon of vegetable oil

Preheat the oven to 325 degrees. Combine the black pepper, mustard, allspice, red pepper, and the garlic and stir in the vegetable oil to form a paste. Spread the mixture evenly on the surface of the roast and place the roast fat side up on the rack in an open roasting pan. Insert a meat thermometer so that it is centered in the thickest part of the roast. Cook the roast uncovered and without adding water to the desired doneness, allowing 30 to 35 minutes per pound. Once the roast reaches the desired doneness (when the thermometer reaches 155 degrees, the roast will be done "medium") remove from the oven and allow to sit for 15 to 20 minutes before carving.

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Cranberry Glazed Pork Loin With Stuffing



*1 1/4 cups of chopped fresh or partially thawed frozen cranberries
2 teaspoons of sugar
1/2 cup of butter
1 cup of chopped onion
1-8 ounce package of herb-seasoned stuffing mix
1 cup of chicken broth
1/2 cup of peeled and diced orange
1 egg, beaten
1/2 teaspoon of grated orange peel
1-2 1/2 to 3-pound boneless center cut pork loin
1/4 cup of currant jelly
1 tablespoon of cranberry juice*

Toss the cranberries with the sugar in a small bowl and set aside. Melt the butter in a saucepan over medium heat and add the chopped onion. Cook and stir until the onion is tender and remove from heat. Mix in the stuffing mix, chicken broth, diced orange, egg, and the orange peel. Add the cranberry-sugar mixture and toss lightly.

Preheat the oven to 325 degrees. Butterfly the pork loin by cutting lengthwise almost to but not through the bottom and open the pork loin like a book. Cover the pork loin with plastic wrap and pound with the flat side of a meat mallet. Remove the plastic wrap and spread the pork loin with the stuffing mix. Fold the sides of the pork loin back together like the covers of a book and tie with cotton string at 2 inch intervals. Place the leftover stuffing mix in a covered casserole dish and bake with the pork loin during the last 45 minutes of cooking time. Place the pork loin on the rack in a foil-lined roasting pan and insert a meat thermometer in the center of the stuffing. Bake the pork loin for about 30 minutes per pound until the temperature reaches 155 degrees.

Combine the jelly and the cranberry juice and brush half of the mixture over the pork loin after the first 45 minutes in the oven. Roast for 30 minutes more and brush with the remaining jelly mixture. Let stand for 10 to 15 minutes before carving.

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Roasted Turkey With Cranberry Stuffing



1 cup of chopped celery
1 cup of chopped onion
1/2 cup of butter or margarine
1-16 ounce can of whole-berry cranberry sauce
2 tablespoons of chicken-flavor bouillon or 6 bouillon cubes
12 cups of dry bread cubes (about 16 slices of bread)
1 cup of chopped pecans
2 teaspoons of poultry seasoning
1 teaspoon of rubbed sage
3 cups of hot water
1-12 to 14-pound turkey, thawed if frozen
Vegetable oil

Cook the celery and onion in the butter or margarine in a large skillet until tender then add the cranberry sauce and bouillon and cook stirring until the bouillon is dissolved. In a large bowl, combine the bread cubes, pecans, sage, and the poultry seasoning, and the water. Add the cranberry mixture and mix well.

Preheat the oven to 325 degrees. Remove the neck and giblets from the turkey cavities. Rinse the turkey and drain well. Stuff the neck and body cavities lightly with the stuffing mixture. Place any extra stuffing in a greased baking dish, cover and refrigerate. Turn the turkey wings back to hold the neck skin in place. Place the turkey, breast side up, on a flat rack in an open pan. Insert a meat thermometer into the thickest part of the thigh next to the body but not touching bone. Brush the skin with the vegetable oil and place the turkey in the oven and cook for about 4 hours. Bake the extra stuffing along with the turkey for the last 40 minutes of cooking time or until hot. When the skin is golden brown, cover loosely with foil to prevent overbrowning. Check for doneness. The thigh temperature should be between 180 and 185 degrees. Let the turkey stand for 15 to 20 minutes before carving.

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Crusty Chicken Crescents



*1 large chicken
1-6 ounce package of cream cheese
1 teaspoon of sage
1 stick of butter or margarine
1 bag of Pepperidge Farm stuffing mix
2 cans of crescent rolls
Salt and pepper*

Place 1/4 stick of the butter or margarine, the sage, salt and pepper in a pot with enough water to cover the chicken and boil until the chicken is tender. Remove the chicken from heat and allow to cool. Remove the chicken from the bones and cut into fine pieces. Mix the chicken pieces into the softened cream cheese. Place 1 tablespoon of the chicken mixture onto each crescent roll and wrap the roll completely around the chicken mixture. Dip the rolls into the melted margarine or butter and then roll in the finely crushed stuffing mix. Bake the rolls on a cookie sheet at 350 degrees until golden brown.

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Apricot Pecan Glazed Ham



*1-3 to 4-pound boneless fully cooked smoked ham
1/2 cup plus 1 teaspoon of water
1 teaspoon of dry mustard
1/2 cup of apricot preserves
1/4 cup of chopped pecans
1/4 teaspoon of ground cloves*

Place the smoked ham straight from the refrigerator on a rack in a shallow roasting pan. Add 1/2 cup of water and insert a meat thermometer into the thickest part of the ham. Cover the pan tightly with aluminum foil, leaving the thermometer dial exposed. Place the ham in a 325 degree oven and bake until the thermometer registers 135 degrees (about 20 to 23 minutes per pound).

While the ham is baking, mix the dry mustard into 1 teaspoon of water and combine with the apricot preserves, pecans and the ground cloves. During the last 15 to 20 minutes of baking time, remove the aluminum foil and spread the glaze mixture over the ham. When finished roasting, allow the ham to stand covered for 10 minutes before carving.

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Lemon Poppy Seed Cake



*2 3/4 cups of flour
2 1/4 teaspoons of baking powder
1 teaspoon of baking soda
1/2 teaspoon of salt
1 cup of unsalted butter
1 3/4 cups of sugar
5 eggs, separated
The zest of 2 lemons
1 cup of buttermilk
2 teaspoons of vanilla
1/3 cup of poppy seeds*

Preheat the oven to 350 degrees. Butter and flour a baking tin. Sift together the dry ingredients. Beat the butter at medium speed until light and fluffy and add the sugar, and the egg yolks one at a time beating well. Add the vanilla, lemon rind, the dry ingredient mixture, the buttermilk, and the poppy seeds.

Beat the egg whites to medium peaks and add to batter. Bake in the lower 1/3 of the oven for 55 minutes. Cool in the baking tin for 10 minutes then invert onto a rack. Sprinkle with confectioners sugar.

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World's Best Chocolate Pie



*1-9 inch prepared graham cracker pie shell
1 cup of sugar
2 tablespoons of corn starch
2 tablespoons of all-purpose flour
1/4 teaspoon of salt
3 cups of milk
3 egg yolks, slightly beaten
4-1oz. squares Baker's unsweetened chocolate
2 tablespoons of unsalted butter
2 teaspoons of vanilla*

Topping:

*2 cups of heavy whipping cream
1/2 cups of sugar
1/2 teaspoon of Hershey's cocoa*

Blend the sugar, corn starch, flour, salt, and 1 cup of milk together with a wire whisk. Whisk in the remaining 2 cups of milk. Cook over medium heat for 8 to 9 minutes, until the mixture thickens, stirring constantly. Remove from heat and whisk in the egg yolks. Return to medium heat and cook, stirring constantly for 2 to 3 minutes more. Remove from heat and stir in the chocolate squares, butter, and the vanilla. Stir until smooth and all the chocolate is melted. Cool for 5 to 10 minutes, stirring occasionally. Pour into graham cracker pie and shell refrigerate for 4 hours.

For the topping, beat the whipping cream until soft peaks form. Add the sugar slowly and beat until stiff peaks form. Spread onto cooled pie. Sprinkle with 1/2 teaspoon of Hershey's cocoa over topping and serve.

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Tiny Pecan Pies



*3/4 stick of margarine or butter
3 oz. of cream cheese
1 cup of flour
3/4 cup of brown sugar
2 tablespoons of margarine or butter
1 egg
1/4 teaspoon of vanilla
1/2 cup of chopped pecans*

Cream the 3/4 stick of margarine or butter and the cream cheese with a mixer then add the flour. Place a small ball (approximately 1/2 teaspoon) of the dough into mini muffin cups. Press the dough against the bottom and sides of the cups to make mini pastry shells.

Combine the brown sugar, 2 tablespoons of butter or margarine (melted), the egg, and the vanilla, add the pecan pieces. Put the filling into each pastry shell and bake for 25 to 30 minutes at 350 degrees.

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Date Cake



*1 cup of mayonnaise
1 cup of sugar
1 cup of sliced dates
1 cup of boiling water
1 teaspoon of baking soda
2 cups of flour
1 teaspoon of vanilla*

Mix together the mayonnaise, sugar, dates, boiling water, and the baking soda then blend in the two cups of flour and the vanilla. Pour into a greased 9" X 13" pan and bake for 1 hour at 350 degrees. This cake is best without frosting.

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Chocolate Potato Cake



2 cups of sugar
1 cup of shortening
4 eggs, separated
2 cups of self-rising flour
1/2 cup of milk
1 cup of hot mashed potatoes
1 cup of walnuts
1 teaspoon of cloves
1 teaspoon of nutmeg
1 teaspoon of cinnamon
1 teaspoon of vanilla
4 tablespoons of cocoa

Cream the sugar and shortening until light and fluffy. Add the egg yolks. Combine the dry ingredients and add to the creamed shortening and sugar mixture. Gradually add the milk, then the hot mashed potatoes. Beat the egg whites until stiff and fold into the batter. Stir in the walnuts and the vanilla. Bake at 350 degrees for 30 minutes. Frost with your favorite chocolate frosting.

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Thumbelina Cookies



*1 1/2 cups of confectioner's sugar
1 cup of butter, softened
1 egg
1 teaspoon of vanilla
1 teaspoon of almond extract
3 cups of flour
1 teaspoon of baking soda
1 teaspoon of cream of tartar*

Frosting:

*3 cups of confectioner's sugar
6 tablespoons of butter, softened
4 tablespoons of evaporated milk
1/2 teaspoon of vanilla*

Mix 1 1/2 cups of the confectioners sugar, the butter, egg, vanilla, almond extract, flour, baking soda, and the cream of tartar. Roll into 3/4-inch balls. Place the balls of dough onto an ungreased cookie sheet and press down the center. Bake at 350 degrees for 3 minutes and then press the centers down again and bake for an additional 5 minutes. Place the cookies on a rack to cool. When the cookies are cool, combine the frosting ingredients and mix until smooth. Fill the centers of the cookies with the frosting.

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Creamy Cheese Clouds



*1-8 ounce package of cream cheese
1/2 cup of powdered sugar
1/4 teaspoon of vanilla
1 cup of heavy cream
1 can of cherry pie filling*

Mix the cream cheese, sugar, and the vanilla at medium speed and gradually add the heavy cream and mix well. Whip until thickened. Using the back of a spoon, shape into 10 (3 1/2") shells. Place on a waxed paper lined cookie sheet. Freeze for at least 2 hours or overnight. When ready to serve fill with the cherry pie filling.

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Orange Drop Cookies



*1/2 cup of butter
3/4 cups of sugar
1 egg
2 cups of flour
1/4 teaspoon of salt
1 teaspoon of baking soda
1/2 cup of orange juice
1/2 cup of chopped pecans
1/2 cup of chopped dates
1 teaspoon of shredded orange peel*

Cream the butter and sugar together, add the egg and blend well. Sift the flour, salt, and the baking soda together and add with the orange juice. Fold in the pecans, dates, and the orange peel. Drop by teaspoonfuls onto a cookie sheet and bake at 400 degrees for 10 to 12 minutes.

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Buckeyes



*1 stick of butter, softened
1/2 cup of smooth peanut butter
About 2 cups of confectioners sugar
1 cup of finely ground graham cracker crumbs
1/2 cup of coconut
1-6 ounce package of semi-sweet chocolate chips
1/8 stick (4 ounce stick) of paraffin*

Mix the first 3 ingredients together thoroughly then add the graham cracker crumbs and coconut. Form into 1 inch balls.

Melt the chocolate and paraffin in the top of a double boiler. Put toothpicks in the balls (this sometimes works better if the balls have been in the refrigerator for several hours) and dip into the chocolate mixture leaving a patch uncovered at the top of the ball to look like a buckeye. Place on waxed paper until the chocolate has hardened. Keep refrigerated.

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Cream Puffs



*1 cup of water
1/2 cup of butter or margarine
1 cup of flour
4 eggs
Whatever filling you desire*

Heat the oven to 400 degrees. Heat the water and the butter or margarine to a rolling boil. Stir in the flour. Stir vigorously over low heat until mixture forms a ball. Remove from heat. Beat in the eggs one at a time. Drop the dough by large tablespoonfuls onto an ungreased cookie sheet about three inches apart. Bake for 35-40 minutes or until puffed and golden brown. After the puffs have cooled cut off the tops and pull out any filaments of soft dough. Fill the puffs with whipped cream or anything in your imagination.

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